

STARTERS

OLIVE MISTE V Marinated mixed olives.	6.45
OLIVE MISTE PICCANTI V Mixed olives marinated in a spicy sauce.	6.95
PANE & OLIO V Daily homemade baked bread served with dressing.	6.95
FOCACCIA V Plain pizza with parmesan cheese, rosemary & EVOO.	8.45
FOCACCIA MOZZARELLA V Plain pizza with garlic and oregano, mozzarella & EVOO.	9.95
BURRATA V Italian creamy cheese, wild rocket, cherry tomatoes, shaved parmesan & EVOO.	13.45
TRIS DI BRUSCHETTE 3 slices of daily baked bread topped with: - Cherry tomatoes, garlic, oregano, basil & EVOO - Smoked mozzarella, mushrooms, fresh basil pesto & EVOO - Parma ham, wild rocket, shaved parmesan & EVOO.	14.45
IL TAGLIERE Assorted board of Italian meat cuts or grilled vegetables, served with buffalo mozzarella & cherry tomatoes.	14.95
GAMBERONI ALLA GRIGLIA Grilled king prawns topped with garlic, chilli and lemon served on a bed of wild rocket.	14.45
POLPETTE Homemade beef meatballs in a rich tomato sauce. Served with toasted bread.	13.95
PARMIGIANA V Fried aubergines baked with tomato sauce, smoked mozzarella, parmesan, fresh basil & EVOO.	14.45

SALADS

INSALATA VERDE V Green leaf salad, dressed with EVOO.	5.95
INSALATA MISTA V Mixed leaf salad, dressed with EVOO.	6.95
RUCOLA & PARMIGIANO V Wild rocket, shaved parmesan, balsamic vinegar & EVOO.	7.95
INSALATA TRICOLORE V Cherry tomatoes, buffalo mozzarella, wild rocket, oregano & EVOO.	10.95
LA TONNATA Cherry tomatoes, black olives, tuna, capers & EVOO, served on a bed of leaf salad.	12.95
BRESAOLA & RUCOLA Salted dried beef, served on a bed of wild rocket, topped with shaved parmesan and EVOO.	12.95
GIULIO CESARE Mixed leaf salad, crunchy croutons, grilled chicken breast, shaved parmesan & dressing.	13.95

LE PIZZE

FERDINANDO DI BORBONE VG Tomato sauce, garlic, oregano, fresh basil & EVOO.	11.45	ALESSANDRO MANZONI Tomato sauce, mozzarella, anchovies, capers, black olives, oregano, fresh basil & EVOO.	14.95
DANTE ALIGHIERI V Tomato sauce, mozzarella, fresh basil & EVOO.	13.45	NERONE Tomato sauce, mozzarella, Neapolitan salami, fresh chilli, fresh basil & EVOO.	15.95
GALILEO GALILEI V Mozzarella, gorgonzola, fontina, parmesan, fresh basil & EVOO.	15.45	MARCELLO MASTROIANNI Tomato sauce, mozzarella, oregano, garlic, tuna, onions, black olives & EVOO.	15.95
GABRIELE D'ANNUNZIO V Tomato sauce, buffalo mozzarella DOP, fresh basil & EVOO.	16.45	MACHIARELLI Tomato sauce, mozzarella, mushrooms, ham and fresh basil.	16.45
BOTTICELLI VG Tomato sauce, aubergines, black olives, artichokes, courgettes and fresh basil.	15.45	MARCO POLO Tomato sauce, mozzarella, mushrooms, ham, artichokes, black olives, fresh basil & EVOO.	16.95
SOFIA LOREN V Tomato sauce, mozzarella, artichokes, black olives, courgette, aubergines, fresh basil & EVOO.	16.45	CARAVAGGIO Smoked mozzarella, fresh Neapolitan pork sausage, friarielli (Neapolitan wild broccoli), fresh chilli & EVOO.	16.95
ALBERTO SORDI VG Tomato sauce, onion, courgettes & vegan cheese.	16.95	MICHELANGELO Smoked mozzarella, gorgonzola, porcini mushrooms, speck, fresh basil & EVOO.	16.95
ANNIBALE V Tomato sauce, mozzarella, gorgonzola, porcini mushrooms, wild rocket & EVOO.	16.95	GIUSEPPE VERDI Mozzarella, Parma ham, wild rocket, cherry tomatoes, shaved parmesan & EVOO.	16.95
AMERIGO VESPUCCI V Tomato sauce, buffalo mozzarella DOP, mushrooms, shaved parmesan, fresh basil, truffle oil.	17.45	GIACOMO CASANOVA Folded pizza with tomato sauce, mozzarella, ricotta cheese, Neapolitan salami, ham, parmesan, fresh basil & EVOO.	17.95
ALESSANDRO VOLTA VG Pacchetelle tomatoes, garlic, oregano, black olives, porcini mushrooms & truffle oil.	17.95	EXTRA TOPPINGS Any veg £2.50, any meat & cheese £3.50, burrata £4.50.	

OUR SIGNATURE PIZZAS

PIZZA ANTICA Tomato sauce, buffalo mozzarella DOP, cherry tomatoes, garlic, oregano, topped with Parma ham, shaved parmesan & EVOO.	17.95
TOTÒ V Friarielli cream base, "Pacchetelle" tomatoes, smoked mozzarella, porcini mushroom & EVOO.	18.45
RENATO CAROSONE Tomato sauce, mozzarella, Neapolitan salami, ham, fresh Neapolitan pork sausage, topped with Parma ham & EVOO.	18.95
PUPELLA MAGGIO Tomato sauce, mozzarella, spicy 'Nduja, Neapolitan salami, oregano, topped with shaved parmesan and spicy sauce.	18.95
CARUSO V Homemade basil pesto sauce base, smoked mozzarella, cherry tomatoes, aubergines, shaved parmesan and truffle oil.	18.45
GIUSEPPE GARIBALDI Tomato sauce, smoked mozzarella, Neapolitan pork sausage, mushrooms, truffle oil, shaved parmesan & EVOO.	18.95

PIZZE SPECIALI CON BURRATE

GIOVANNI PASCOLI Creamy burrata cheese, cherry tomatoes, topped with bresaola meat, wild rocket, shaved parmesan & EVOO.	18.95
PEPPINO Creamy burrata cheese, tomato sauce, aubergines, spicy 'Nduja, oregano, fresh basil & EVOO.	18.45
MASSIMO TROISI Creamy burrata cheese, aubergines, Neapolitan pork sausage, truffle oil, fresh basil, shaved parmesan.	18.95
COLOMBO Creamy burrata cheese, tomato sauce, Parma ham, fresh basil & EVOO.	18.95
FELLINI Fresh burrata cheese, tomato sauce, porcini mushrooms, Neapolitan pork sausage, spicy 'Nduja, topped with wild rocket.	19.45
DA VINCI Fresh burrata cheese, sliced mortadella, pistachio nuts, shaved parmesan & EVOO.	19.45

PASTA

RIGATONI AL PESTO V Short pasta with homemade pesto sauce.	13.45
GNOCCHI ALLA SORRENTINA V Italian potato dumplings with tomato sauce, fresh buffalo mozzarella.	14.95
TAGLIATELLE AL RAGÙ Traditional long pasta cooked in our homemade minced beef sauce.	14.95
ORECCHIETTE ALLA SICILIANA V Southern Italian pasta recipe with tomato sauce, onions, smoked mozzarella, aubergines.	15.45
RAVIOLO AL PORCINO V Porcini mushrooms ravioli, double cream, truffle oil, shaved parmesan.	16.45
PENNE CAMPAGNOLA Short pasta with tomato sauce, garlic, fresh Neapolitan pork sausage, mushrooms, truffle oil.	16.95
SCIALATIELLI KING PRAWNS Neapolitan long pasta with garlic, chilli, king prawns, cherry tomatoes and parsley.	17.95
RIGATONI VESUVIANI Tomato sauce, spicy 'Nduja, fresh Neapolitan pork sausage, shaved parmesan.	18.45

GLUTEN FREE PASTA AVAILABLE!



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A discretionary 12.5% service charge will be added to your final bill. Our products could contain traces of nuts and other allergens. Please inform a member of staff of any allergies or special dietary requirements. Please ask waiter for details.

ITALIAN APERITIVO

Initiate your culinary journey just as Italians do, with a traditional Italian pre-dinner ritual designed to stimulate the appetite and unwind after the workday.

PROSECCO Italian sparkling wine	9
BELLINI Prosecco with peach purée	10
NEGRONI Gin, Campari, Martini Rosso	12
APEROL SPRITZ Aperol, prosecco, soda	11
POSITANO Limoncello, fresh mint, prosecco	10.5
AMALFI Italian gin, fresh mint, lemonade	11
CRODINO Italian non-alcoholic bitter aperitif	9



BEER BOTTLES

PERONI 33CL	7
ICHNUSA SARDINIAN UNFILTERED 33CL	8
ARTISANAL BEER FLEA	8.5

SOFT DRINKS

STILL/SPARKLING WATER	4.45
TONIC/SODA	3.95
CHINOTTO	5.45
ARANCIATA SAN PELLEGRINO	4.45
LIMONATA SAN PELLEGRINO	4.45

JUICES

ORANGE	3.45
APPLE	3.45
PEACH	3.45

RED WINES

	GLASS	1/2L	BOTTLE
ANTICA HOUSE RED	8.95	16.95	22.95
NEGROAMARO PUGLIA Deep ruby red in colour with a full aroma of ripe berry fruits and intense palate.	10.95		30
CHIANTI DOCG TOSCANA Brilliant ruby red purplish tinges. Pleasant and fresh palate with evident hints of ripe red fruit.			31
MONTEPULCIANO ABRUZZO Dark, fruity, spicy, cedar notes. Full bodied with lots of grape tannins.	10.95		30
VALPOLICELLA RIPASSO VENETO Deep ruby red colour with tints of garnet. It has a typical distinctive and complex bouquet with hints of black cherry conserve.			32
BARBERA D'ALBA PIEMONTE Delicate and delicious with sweet spices and a chocolatey smooth finish.			32

ROSÉ WINES

	GLASS	BOTTLE
ROSÉ VENETO Pale pink in colour, a delicate fruity fragrance and crisp apple flavour with a hint of almond. A light wine of fantastic freshness.	9.95	29



WHITE WINES

	GLASS	1/2L	BOTTLE
ANTICA HOUSE WHITE	8.95	16.95	22.95
SAUVIGNON VENETO Elegant, with distinctive hints of melon, peach and pepper leaves. With a dry persistent flavour.	9.95		29
PINOT GRIGIO IGP ORGANIC VENETO This organic wine offers plenty of refreshment, with hints of yellow plum, apple, melon and a splash of sunny peach.			29
GRECO DI TUFO CAMPANIA Deep straw-yellow in colour, with aromatic notes of peach, apricot, meadow flower and chamomile, and a robust, highly elegant palate.			33
GAVI DI GAVI PIEMONTE Fresh zesty lemon notes and ripe peach and grapefruit flavours. Made with Cortese grapes, sourced from within the commune of Gavi.			37

SPARKLING WINES

	BOTTLE
PROSECCO DOC EXTRA MILLESIMATO Delicate and aromatic with a light body and fine bubbles. This wine carries lots of fresh peach, pear, apricot and apple flavours.	31



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A discretionary 12.5% service charge will be added to your final bill. Our products could contain traces of nuts and other allergens. Please inform a member of staff of any allergies or special dietary requirements. Please ask waiter for details.